

	Week	Year 10	Year 11
Autumn Term 1	1	Hygiene and Safety	INTRODUCE INVESTIGATION TASK NEA 1 SECTION A RESEARCH NEA1
	2	Theory: Fruit and Vegetables Practical: Knife skills	SECTION A RESEARCH NEA1
	3	Theory: Fruit and Vegetables Practical: Fruit Salad	SECTION B Experiment 1 & 2 NEA1 and Write up
	4	Theory: Fruit and Vegetables and QMA 1 Practical: Samosas	SECTION B Experiment 3 NEA1 And write up
	5	Theory: Fruit and Vegetables Practical: Carrot Cake	SECTION C ANALYSIS of results
	6	Theory: Fruit and Vegetables Practical: Experiment	SECTION C ANALYSIS of results
	7	Theory: Fruit and Vegetables Practical: Halloumi and Vegetable Kebabs	<u>DEADLINE HAND IN NEA</u>
	8	Theory: Fruit and Vegetables Fruit Crumble with Seasonal Fruit	Introduction to NEA Task analysis
Autumn Term 2	9	Theory: Milk and Dairy Practical: Halloumi Fries	Section A Primary research Evaluation of dishes
	10	Theory: Milk and Dairy Practical: Cheesecake	PPES
	11	Theory: Milk and Dairy Practical: Mac and Cheese	Section A Primary research Evaluation of dishes
	12	Theory: Milk and Dairy Practical: Tiramisu	Section A Primary research Evaluation of dishes
	13	Theory: Milk and Dairy Practical: Cheese and onion caramel twists	Section A Primary research Evaluation of dishes

	14	Theory: QMA 2 Practical: British dish	Section A Reasons for choice
	15	Theory: Milk and Dairy Theory: Milk and Dairy	SECTION B TIMEPLAN
Spring Term 1	16	Theory: Cereals Practical: Toad in the hole	SECTION B TIMEPLAN
	17	Theory: Cereals Practical: Pasta Dish	PRACTICAL EXAMS
	18	Theory: Cereals Practical: Risotto	SECTION E EVALUATION NEA 2
	19	Theory: Cereals Practical: Swiss roll	SECTION E EVALUATION NEA 2
	20	Theory: Cereals Practical: Bakewell tart	Deadline NEA 2
	21	Theory: Cereals Practical: Pizza	Revision: Macro Nutrients
Spring Term 2	22	Theory: Meat Fish Poultry Eggs Practical: Goujons and dips	Revision: Micronutrients Poor Diet Food Choice
	23	Theory: Meat Fish Poultry Eggs Practical: British Pie Week	Revision: Food cooking Methods Food Preservation Food Spoilage
	24	Theory: Meat Fish Poultry Eggs Practical: Chicken Kiev	Revision: Food Waste Environmental Concerns Where Food Comes From Packaging
	25	Theory: Meat Fish Poultry Eggs QMA Practical: Beef Burgers	Revision: Technology -GM foods -Novel foods -Additives -Food labelling Sensory Analysis
	26	Theory: Meat Fish Poultry Eggs	Revision: Fruit and Veg -Classification -Storage -Recap nutrition 5 a day/ vitamins and minerals -Key terms
Summer Term 1	27	Theory: Meat Fish Poultry Eggs Practical: Pavlova	Revision: Cereals -Classification -Storage -Recap nutrition Carbohydrates/ complex/simple/fibre -Key terms

			<u>Revision: Food Science</u> Cake Making Pastry Making Sauce Making
	28	Theory: Butter, oil, margarine, sugar and syrup Practical: Pineapple upside cake	Key terms -Hbv -Lbv -Gelatinisation -Mono saccharide -Disaccharide -Polysaccharide -Dextrinisation -Caramelisation -Maillard Reaction
	29	Theory: Butter, oil, margarine, sugar and syrup Practical: Lemon Tart	Milk and Dairy -Classification -Recap Preservation -Recap Nutrition -Key terms Pasteurisation/homogenisation/ etc.. -Recap special diets/food choice
	30	Theory: Butter, oil, margarine, sugar and syrup QMA Practical: Eccles cakes	Meat, Fish and Eggs -Classification -Recap Preservation -Recap Nutrition -Key terms- Maillard reaction, carmelisation -Recap special diets/food choice
	31	Theory: Butter, oil, margarine, sugar and syrup Practical: Sticky toffee pudding	Butter/oil/marg -Classification -Recap Nutrition -Key terms polyunsaturated/ monounsaturated etc... -Recap poor diet
	32	Theory: Butter, oil, margarine, sugar and syrup Practical: Food waste Practical	Beans, pulses, nuts and seeds -Classification -Recap Nutrition -Key terms
	33	Theory: Butter, oil, margarine, sugar and syrup Practical: Shortbread	
Summer Term 2	34	Theory: NEA 2 Practice Practical: NEA 2 Practice	
	35	Theory: NEA 2 Practice Practical: NEA 2 Practice	
	36	PPES	
	37	Theory: _Soya, tofu, beans, nuts, seeds Practical: Bean burrito	
	38	Theory: Soya, tofu, beans, nuts, seeds Practical: Bean chilli	
	39	Theory: Soya, tofu, beans, nuts, seeds	

		Practical: Hummus and flatbread	
	40	Theory: Soya, tofu, beans, nuts, seeds Theory Soya, tofu, beans, nuts, seeds	